

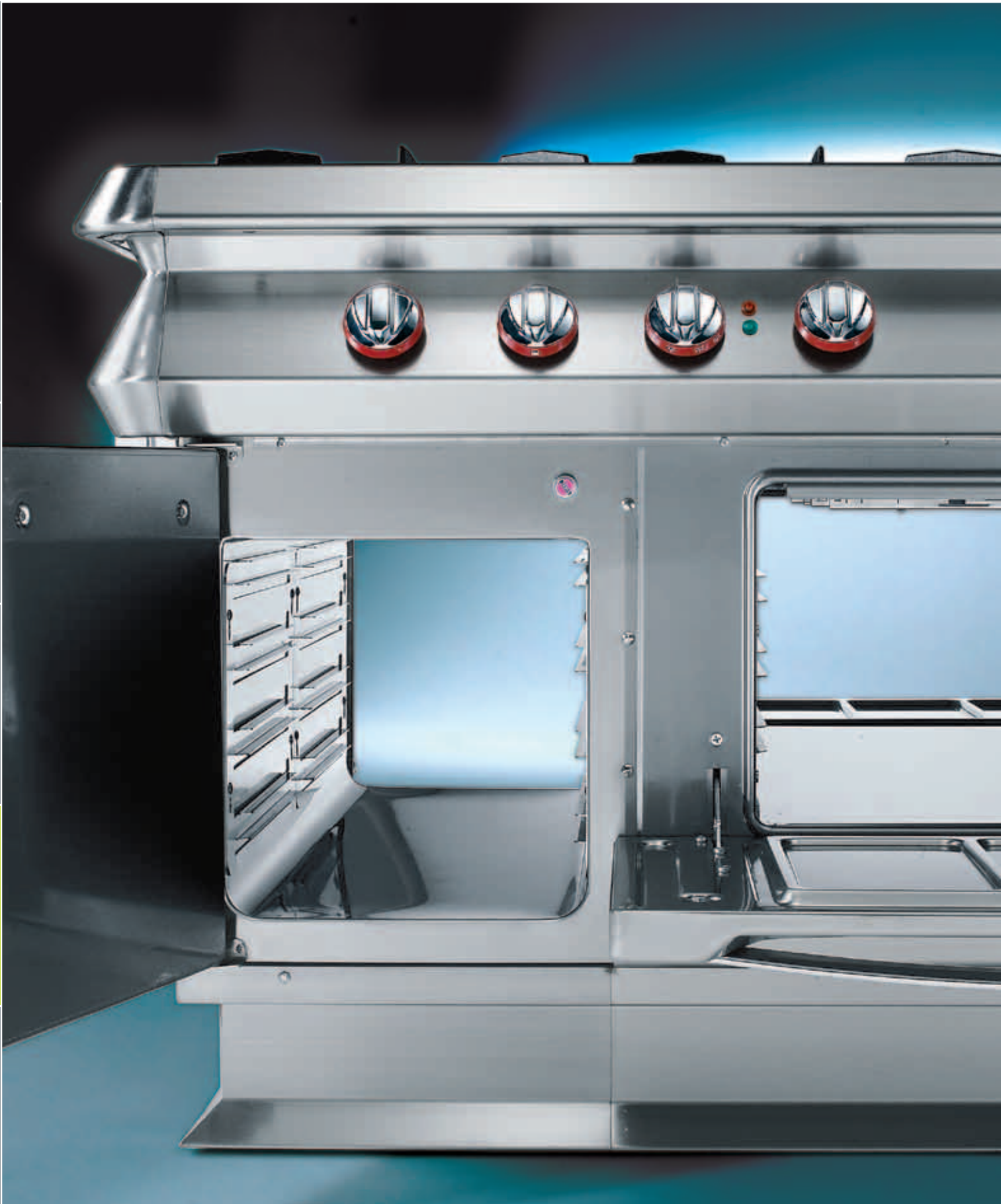


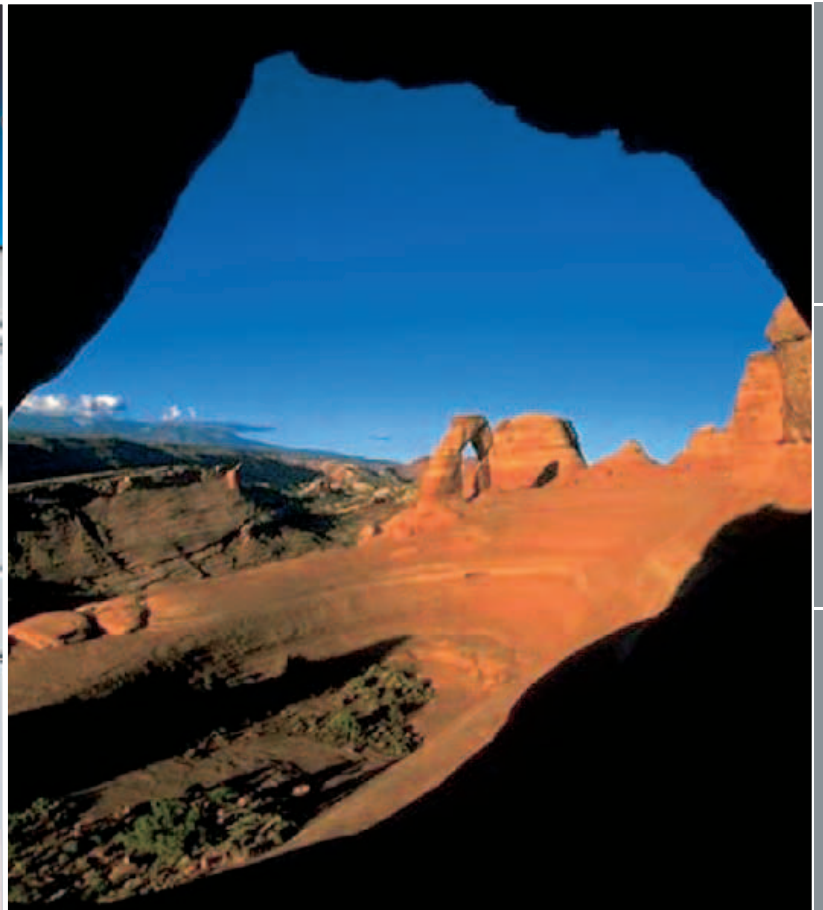
OMEGA



ANGELO PO

Versatility





Omega ... Continuing the cooking revolution begun with Alpha, Delta and Gamma.

Pass-through ovens and cupboards have always been two key functional features of kitchen-centre ranges. Omega provides a quality response to this requirement: the cupboards are in AISI304 stainless steel, constructed with uncompromising attention to hygiene, with generously covered bottom in a single piece with the side walls. The static ovens are of pass-through type, available in gas or electric options, with stainless steel chamber and thermostatic control.





Omega ... No other series is more functional.

Installing the Omega cooking system is the ideal solution where the range has to be placed in the centre of the kitchen for use from both sides. The various modular units, all with a laser-cut top in AISI304 stainless steel 20/10 mm thick, fit together perfectly to form a watertight joint. The pasta-cookers and fryers have a pressed edge in harmony with the requirements of the UNI-EN 1672-2 standard (Food Industry Equipment - Hygiene Requirements). Hygiene-awareness, dominant in all Omega products, is also reflected in the option of installing a stainless steel or masonry plinth, or the use of a multi-module stand in 30/10 mm thick AISI304 stainless steel, allowing a wide variety of solutions with just 4 or 6 stainless steel feet. All products have CE Certification.





Omega ... Unrestricted use on both working sides

Each chef enjoys fully independent cooking functions, plenty of work-space at the front and between the various appliances for preparing dishes, and combustion gas extraction through flue installed in the centre of the hob, placing no limits on the chef's freedom of operation. The griddles, plates, pasta cookers and fryers can also be used from both working sides. The hinged cupboard and oven doors, all-double skinned and insulated, have an easy-clean press-formed handle recess, with heat-resistant handles.



Open Burners

The Omega series offers a variety of open burner hobs. They all feature pressed bottom plates, high power from 7 to 10 kW burners and double crown burner caps. Electronic continuous spark pilot light ignition. Controls on both sides. Choice of 2, 4 or 6 open burners, combined with:

- pass-through gas or electric static oven, insulated doors on both sides, working dimensions 2/1 + 1/1 G.N. containers. The oven is in AISI 430 stainless steel with removable stainless steel container guides having three height settings; equipped with 1 round bar chromium-plated stainless steel grid;
- the pass-through cupboard positioned next to the oven (gas or electric) is equipped with 1/1 G.N. container guides and is completed with hinged doors at both sides;
- the pass-through cupboard positioned on cm 80 modules can be fitted with pair of containers runners mod.08WTG, useful to 2/1GN containers;
- plate warmer cupboard with insulated sliding doors on both sides and thermostatically-controlled fan heating.



Mod.				2/1 + 1/1 GN 57,2x94,6x41,1 cm	2/1 + 1/1 GN 57,2x94,6x41,1 cm				
	cm	Ø 110mm 7 kW	Ø 130mm 10 kW	10 kW	6,5 kW	104x90x33,5 cm 2,5 kW	2/1 GN 62,4x95x34 cm	kW	kW
04WFAAV	40x110x72	n.1	n.1					17	0,001-230V 1N
08WFAAV	80x110x72	n.2	n.2				n.1	34	0,001-230V 1N
08WFAAG	80x110x72	n.1	n.1	n.1				27	0,001-230V 1N
08WFAAE	80x110x72	n.2	n.2		n.1			34	6,5-400V 3N
12WFAAG	120x110x72	n.2	n.2	n.1				44	0,001-230V 1N
12WFAAE	120x110x72	n.3	n.3		n.1			51	6,5-400V 3N
12WFAAA	120x110x72	n.3	n.3			n.1		51	2,5-230V 1N





Mod.							
	cm	dm ² 50,11 kW 12 71,8x69,8x1,5 cm	dm ² 42 kW 16 65x65x1,5 cm	2/1 + 1/1 GN 57,2x94,6x41,1 cm	6,5 kW	2/1 GN 62,4x95x34 cm	50/60 Hz
08WTPEV	80x110x72		n.1			n.1	12-400V 3N
10WTPGV	100x110x72	n.1				n.1	12 0,001-230V 1N
10WTPGE	110x110x72	n.1		n.1			12 6,5-400V 3N



Solid Top Boiling Tables

Ideal for cooking over indirect heat, the Omega series solid top range is constructed in 16MO5 steel 15 mm thick. The cooking plate is at the same top level. Heating is by means of: • a special burner for the gas model, positioned under the plate in stainless steel, with output of 12 kW. Combustion gases are conveyed from the side to the centre of the work surface for discharge. The pilot flame unit is ignited by means of an electronic continuous spark system. Differentiated heating zones on plate, with graduated temperature zones from almost 500°C at the centre and decreasing towards perimeter; • an armoured heating element below plate, in stainless steel AISI309 (Contact System). 4 independent electronic temperature area control. Max. peak temperature: 450°C. Controls on both working sides.

Where provided: • pass-through electric static oven, insulated doors on both sides, working dimensions 2/1 + 1/1 G.N. containers. The oven is in AISI 430 stainless steel with removable stainless steel container guides having three height settings; equipped with 1 round bar chromium-plated stainless steel grid; • the pass-through cupboard positioned on cm 80 modules can be fitted with pair of containers runners mod. 08WTG, useful to 2/1GN containers.

Electric Plates, Induction and Infrared Ceramic Ranges

The Omega series features a wide range of electric ranges, all with controls on both working sides.

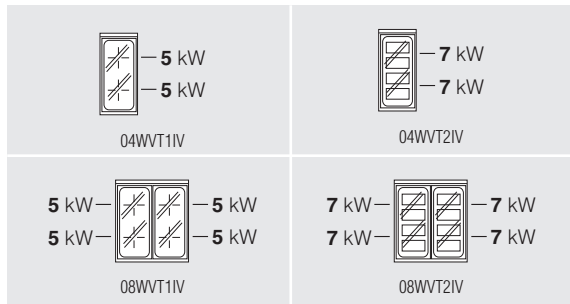
Cast iron fully sealed **cooking plates**, controlled by a 5-position switch, thermal protection device.

Worktop electric models: plate in Fe510D steel, satin finish, 15 mm thick.

Heating by armoured heating element below the plate, in stainless steel AISI309 (contact system).
2/4 independent electronic temperature area control.
Max. peak temperature: 350°C.

Ceramic hobs with heated by **infrared** electric elements (2 working areas, 3,5 kW each powered) and professional electromagnetic **induction** plates, powers available 5 kW and 7 kW.

Pass-through cupboards, on 80 cm wide modules, can be fitted with pair of containers runners mod. 08WTG, useful to 2/1GN containers. Hinged doors on both sides.



Mod.								
	cm	4 kW	6 kW	5 kW	7 kW	3,5 kW	2/1 GN 62,4x95x34 cm	50/60 Hz kW
04WPE4V*	40x110x72	n.2						8-400V 3N
04WPEBV*	40x110x72		n.1					6-400V 3N
08WPE4V*	80x110x72	n.4					n.1	16-400V 3N
08WPEBV*	80x110x72		n.2				n.1	12-400V 3N
04WVT1IV	40x110x72			n.2				10-400V 3N
04WVT2IV	40x110x72				n.2			14-400V 3N
08WVT1IV	80x110x72			n.4			n.1	20-400V 3N
08WVT2IV	80x110x72				n.4		n.1	28-400V 3N
04WVT3RV*	40x110x72					n.2		7-400V 2N

* Electric products pre-equipped for remote control of power peaks.





Mod.	Cr	COMPOUND	cm	cm-dm ²	°C	°C Cr	kW	50/60 Hz
08WFT1GV	*		80x110x72	51x74x1,5 32,6	140-340	120-280	14	0,0006-230V 1N
08WFT2GV			80x110x72		140-340		14	0,0006-230V 1N
08WFT3GV			80x110x72		140-340	120-280	14	0,0006-230V 1N
06WFT1EV*			60x110x72		100-270	100-270		10,2-400V 3N
06WFT2EV*			60x110x72		100-270			10,2-400V 3N
06WFT3EV*			60x110x72		100-270	100-270		10,2-400V 3N
08WGRGV			80x110x72	70x60x1,5-42			18	0,0002-230V 1N

Mod.	cm	lt.	dm ²	W-dm ²	50/60 Hz
06WBR3E*	60x110x72	30	32	313	10-400V 3N-230V 3N

* Electric products pre-equipped for remote control of power peaks.

Griddles, Gas Chargrills and Bratt Pans

Griddles: designed to provide peak productivity, outstanding performance and uniform temperature, the Omega line griddles have satin-finish, chromium-plated Fe510D steel plates or in Compound, mounted horizontally, all contained in a watertight recess. Two independent cooking zones, one on each working side, and thermostatic temperature control. Cooking fats are drained through the two holes on each working side. Juices are collected underneath, inside the cupboard, in G.N. containers inserted on suitable guides. However, the juice drainage holes can also be permanently connected straight to the drainage system. **For gas models** heating is by means of two banks of burners with 3 flame branches, in stainless steel, ignition is electronically controlled with continuous spark system. **For electric models** heating is by means of two sets of independently controlled armoured elements in AISI 309.

The radiated heat cooking appliances are an alternative to conventional griddles: s/steel gas burners with multiple flame branches, controlled by a safety valve with pilot light and thermocouple, heat a heat-reflecting ceramic tile surface. The sloping grid, in several sections, is in cast iron with special high-temperature enamel finish and is shaped to convey all melted fats towards the front. The pass-through cupboard positioned on cm 80 modules can be fitted with pair of containers runners mod.08WTG, useful to 2/1GN containers.

Electric fixed bratt pan: 2/1 GN cooking pan in stainless steel AISI 304 and "Compound" (Aisi316L+FE) bottom, 15 mm thickness. Wide product drain hole with tap. Thermostatic temperature control. Under cabinet, side walls/ bottom in single radiused piece, insulated hinged doors and heat-resistant chromium-plated handles. Delivered with 1/1 GN stainless steel container.



Pasta Cooker and Fryers

Pasta Cooker

Designed to optimise “à la carte” service, the pasta cooker features an AISI 316L stainless steel well sealed to the work-top by a continuous weld. To facilitate dual-sided use, there are large recesses on both working sides to keep starch and froth inside the well; both sides are also fitted with stainless steel basket shelves. The recess edges are raised 4 mm above the worktop. Water supplied to the well by means of solenoid valve with safety monitoring devices, with automatic top-up to minimum level.

For gas models heating is direct by means of stainless steel burners controlled by safety valves (14 kW) with pilot light and thermocouple. The pilot flame unit is ignited by means of an electronic continuous spark system. **For electric models**, by means of stainless steel elements installed inside the well (12 kW).

Fryers

The models feature cooking wells welded to the hob, cold pressed with generous coving for easier cleaning and two front oil expansion recesses to simplify use on both sides. The edge of the recess, formed by pressing, is 4 mm above the work-top in compliance with the UNI-EN 1672-2 standard (Food Industry Equipment - Hygiene Requirements).

All models are fitted with safety thermostat and digital electronics with 0-190°C temperature control functions, precision +/-1°C. 100° melting and holding program for optimal melting of solid fats.

1 basket per well included. **For gas models** heating is by means of AISI 304 stainless steel heat exchange pipes heated by torch burners having power of 11 kW per well and power ratio of 915 w/litre. The pilot flame unit is ignited by means of an electronic continuous spark system.

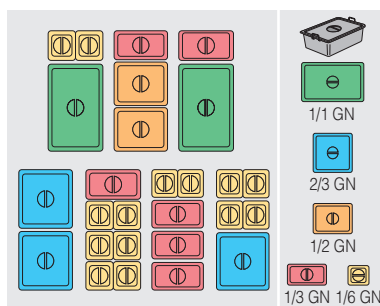
Electric models have heating element completely immersed in the well, with rotation through 90° to assist cleaning after use, having power of 7.3 kW per well and power ratio of 811 w/litre.






Mod.					
	cm	n. - lt.	Watt/lt.	kW	kW
04WCP1EM*	40x110x72	1 40lt.	300		12-400V 3N
06WCP1GM	60x110x72	1 40lt.	350	14	0,002-230V 1N

Mod.							
	cm	n. - lt.	Watt/lt.	kg/h	kW	kW	
04WFR3ED*	40x110x72	1 9lt.	•	800	15		7,2-400V 3N-230V 3
06WFR3GD*	60x110x72	1 12lt.	•		13	11	0,03-230V 1N
08WFR4ED*	80x110x72	2 9+9lt.	•	800	30		14,4-400V 3N-230V 3
10WFR4GD*	100x110x72	2 12+12lt.	•		26	22	0,06-230V 1N

* Electric products pre-equipped for remote control of power peaks.



Mod.	 cm	 cm	 50/60 Hz kW
04WBMEV*	40x110x72	1/1 + 1/3 GN h 150 mm 30,5X65,6x16	3 230V 1N

* Electric products pre-equipped for remote control of power peaks.

Bain-Marie and Ambient Work-Tops

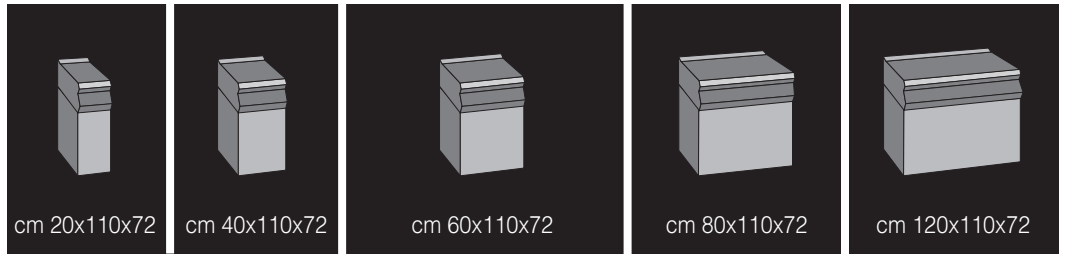
Bain-Marie

Well in AISI304 stainless steel, with watertight welded joint to the hob, pressed with generously covered shape for optimal cleaning. Water supply by means of solenoid valve controlled by means of a push-button without detent, which delivers water straight to the well. Drainage into the cupboard with an option of permanent connection straight to the drainage system. Thermostatically controlled heating to optimise fuel consumption and keep the temperature constant at the set level. Safety thermostat to ensure thermal protection. Well designed to take 1/1 GN + 1/3 GN containers.

Ambient Work-Tops

Soundproofing material and strengthening bars in AISI304 stainless steel, 20/10 mm thick, reinforce the worktop underneath. The cupboards are pass-through type with hinged doors on both sides, in AISI304 stainless steel, constructed with uncompromising attention to hygiene, with side walls and bottom in a single piece with generous coving. The model 80 cm wide can be equipped with rack mod.08WTG to take 1/1 and 2/1 G.N. containers. Various types are available depending on size, with option of hot and cold water column, top with well, drawers inserted in the top, and large drawers on telescopic guides in the lower section (04WPN4C). The pass-through cupboard positioned on cm 80 modules can be fitted with pair of containers runners mod. 08WTG, useful to 2/1GN containers.





cm 20x110x72

cm 40x110x72

cm 60x110x72

cm 80x110x72

cm 120x110x72



Griddles, Gas Chargrills and Bratt Pans



Electric and Ceramic Ranges



Open burners



Ambient Work-Tops

EL. kW 10,2

EL. kW 10

GAS kW 14 + 0,001

GAS kW 18 + 0,001

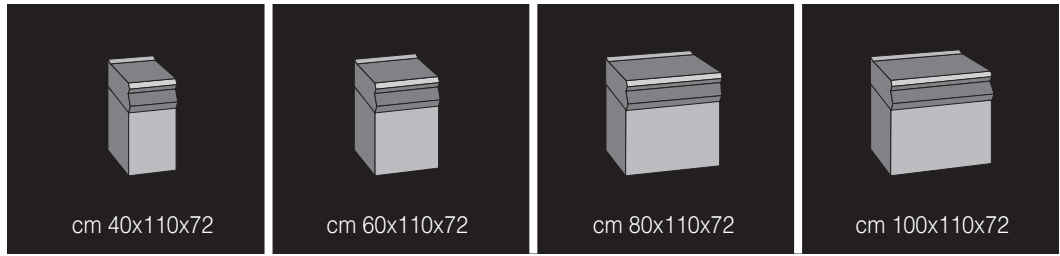
EL.

EL.

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Electric products pre-equipped for remote control of power peaks. *



cm 40x110x72

cm 60x110x72

cm 80x110x72

cm 100x110x72



Bain-Marie

EL. kW 3

04WBMEV*

Solid Top Boiling Table

EL. kW 12

08WTPEV

GAS

10WTPGV
kW 12 + kW 0,001 ⚡

10WTPGE
kW 12 + kW 6,5 ⚡

Pasta Cooker

EL. kW 12

04WCP1EM*

GAS kW 14
⚡ kW 0,001

06WCP1GM

Fryers

EL. kW 7,3

04WFR3ED*
lit. 9

GAS kW 11
⚡ kW 0,030

06WFR3GD
lit. 12

EL. kW 14,6

08WFR4ED*
lit. 9+9

GAS kW 22
⚡ kW 0,060

10WFR4GD
lit. 12+12

Electric products pre-equipped for remote control of power peaks. *



ANGELO PO Grandi Cucine SpA
41012 CARPI (MO) - ITALY
S/S Romana Sud, 90
Tel. +39/059/639411
Fax +39/059/642499
www.angelopo.it
angelopo@angelopo.it

Quality and Environmental
Management System Certified
UNI EN ISO 9001:2000 / 14001:2004



Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANP2



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In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.